

# BOUNDARY

## Special Events and Catering Policies, Minimums and Guidelines

- **Phoenix Room**—Capacity (125 for a seated served dinner. 230 for a standing cocktail reception). Room rental and minimums (\$500 room rental with a \$2,000 spending minimum for Sunday through Thursday. \$700 room rental with a \$3,000 spending minimum for Friday and Saturday. Spending minimum includes the room rental in addition to the food, beverages, additional rentals, tax and gratuity). Room rental includes all glassware, silver, tables, chairs, candelabra centerpieces and linens (black, white, chocolate, tan, cream included). Includes state of the art sound system, full theater lighting, audio and visual capabilities, private bar, restrooms, private kitchen, handicap access. Final headcount required 72 hours in advance.
- **Millennium Room**—Capacity (50-60 people for a standing cocktail reception. 25-30 people for a seated served dinner). Sunday through Thursday (\$250.00 room rental with a \$1,000 spending minimum. Spending minimum includes the room rental in addition to the food, beverages, additional rentals, tax and gratuity). Friday and Saturday (requires a \$1,000 spending minimum per hour between the hours of 4pm and 8pm. After 8pm the spending minimum increases to \$1,500 per hour. Spending minimum includes food, beverages, tax and gratuity). All food will be presented on 1 check. 20% gratuity will be added to the final bill based on food and beverages. Final headcount required 72 hours in advance.
- **Second Floor Balcony**—Capacity (25-30 for a seated served dinner). Requirements (preset menu). May opt for a buffet style serve and select from the Catering Menu. No room rental or minimum required.
- **Pizza Room**—Capacity (15-20 people for a seated served dinner). Requirements (preset menu) May reserve the area for the evening (Sunday through Thursday \$1,000 minimum. Friday and Saturday \$2,000 minimum).
- **Main dining Room**—Capacity (35 people for a seated dinner). Requirements (preset menu).

# BOUNDARY

## *In House Dinner & Reception Menus*

911 20<sup>th</sup> Avenue South | Nashville, TN 37212  
Phone 615.321.3043 | Catering 615.329.4163

# *Four Course Preset Dinner*

## *Appetizers*

### ASSORTED PIZZAS

#### FRIED CALAMARI & SEASONAL VEGETABLES

semolina, fine herbs, red pepper, spicy tomato

## *Choice Salad*

### BOUND'RY SALAD

mesclun greens, benton's country ham, dried cherries, fried black eyed peas

### WHOLE LEAF CAESAR

reggiano, garlic, peppercorn

## *Entrée Choice*

### WHITE MARBLE FARMS SMOKED PORK CHOP

roasted jalapeño peach glaze, truffled yukon gold mashed potato,  
spring pea and corn succotash

### CEDAR PLANK TENNESSEE TROUT

lemon, parsley, hawaiian red sea salt, caper butter,  
corn pudding and tomato rockefeller

### SPRINGER MOUNTAIN ROASTED CHICKEN

lemon, tarragon, asparagus, ramps, wild rice, extra virgin olive oil

### 6 OZ FILET OF BEEF TENDERLOIN

demi, truffle whipped mashed potatoes and a seasonal vegetable

## *Dessert*

### Bound Array

\$54.50 Per Person

Vegetarian Option Available Upon Request

Per Person Pricing Does Not Include Tax & Gratuity

May also opt for the three course preset option for \$47.50

(removing either the appetizers or the dessert)

# *Cocktails and Hors d'oeuvre Receptions*

Pricing based on per order.

## *Small Plates*

BEEF TENDERLOIN FLATBREAD 11  
smoked gouda, horseradish cream, blistered cherry tomatoes

HUMMUS & NAAN 6

FRIED GREEN TOMATOES 13  
lump crab meat, sherry mustard mousseline, chervil, gazpacho

CALAMARI & SEASONAL VEGETABLES 9  
Semolina, fine herbs, red pepper, spicy tomato

## *Large Plates*

HEARTH ROASTED WILD GAME SAUSAGE 18  
venison, wild boar, jalapeño cheddar sausage, warm roasted potato salad,  
pickled baby zucchini, wildflower honey pommery glaze

BLACKENED GULF SHRIMP & FALL MILLS GRITS 14  
parmesan, boursin, sweet cream butter,  
house made tomato creole sauce, wild mushroom

PHOENICIAN 19  
assorted meats, artisan cheeses, hummus, tomato chutney, olives,  
roasted red pepper, flatbread

ROASTED SPRING VEGETABLE CALZONE 12  
Zucchini, squash, red peppers, onion, tomato, balsamic reduction, fennel pollen

SAVORY CRAB CHEESECAKE 9  
spicy tomato sauce, marinated cherry tomatoes

# *Cocktails and Hors d'oeuvre Receptions*

Pricing based on per order.

## *Appetizers*

### SAVORY CRAB CHEESECAKE 9

spicy tomato sauce, marinated cherry tomatoes

### PEI MUSSELS 11

fine herbs, tomato, basil, pernod, white wine, lemon zest, toasted focaccia

### OYSTERS ON THE HALF SHELL - MARKET PRICE

passion fruit mignonette, fresh fish tartare, white truffle oil

### HOUSE MADE RAVIOLI 13

roasted vegetables, spring pea purée, sautéed spinach

### ARTISAN CHEESE PLATE 14

chef's selection paired with accoutrements

## *Pizzas*

### LOBSTER B.L.T. 19

apple wood bacon, roma tomato, lemon, arugula

### HOUSE MADE SAUSAGE 13

red onion, Poblano pepper, trio of cheeses

### HABANERO B.B.Q. CHICKEN 13

smoked chicken, white cheddar, cilantro

### ARTISAN CHEESE 14

smoked gouda, fresh mozzarella, daily artisan cheese,  
oven roasted tomatoes, basil, onion, balsamic